



SafeFARE
Dining Out with Food Allergies

15 Million Americans Have Food Allergies. Are You Ready to Serve Them? **Start Your Training Today!**



Low Cost

Just \$19 - \$100 depending on the class.



Convenient Formats

In-person and webinar trainings available.



National Recognition

Register your employees' training certificates, and secure your restaurant's free listing in our national database.



Hospitality at Its Best!

Preparation shows you care about EVERY customer.

Visit www.safefare.org, and click “For Restaurants” to learn more!

The **SafeFARE program** (www.safefare.org) was designed to be the go-to destination for diners seeking food allergy aware restaurants, along with resources and tips to make dining out safer and more enjoyable. SafeFARE was developed by a trusted source: **Food Allergy Research & Education (FARE)**, the nation's leading nonprofit organization working on behalf of the 15 million Americans with food allergies.

SafeFARE's searchable restaurant database helps visitors find allergy aware restaurants in their neighborhood or when they're on the road. To qualify for inclusion in our database, restaurants must have at least one staff member who has completed either the National Restaurant Association's **ServSafe® Allergens Online Course** (\$22 per person. Submit discount code "FARE10" to receive 10% off!) or MenuTrinfo's **AllerTrain™** course (\$19 - AllerTrain Lite, \$49 - AllerChef, \$99 - AllerTrain).

**Register TODAY for food allergen safety training.
Already trained? Sign up for the SafeFARE database!**